

## **Historic, Archive Document**

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MARKET GROWERS'  
1941 CATALOG

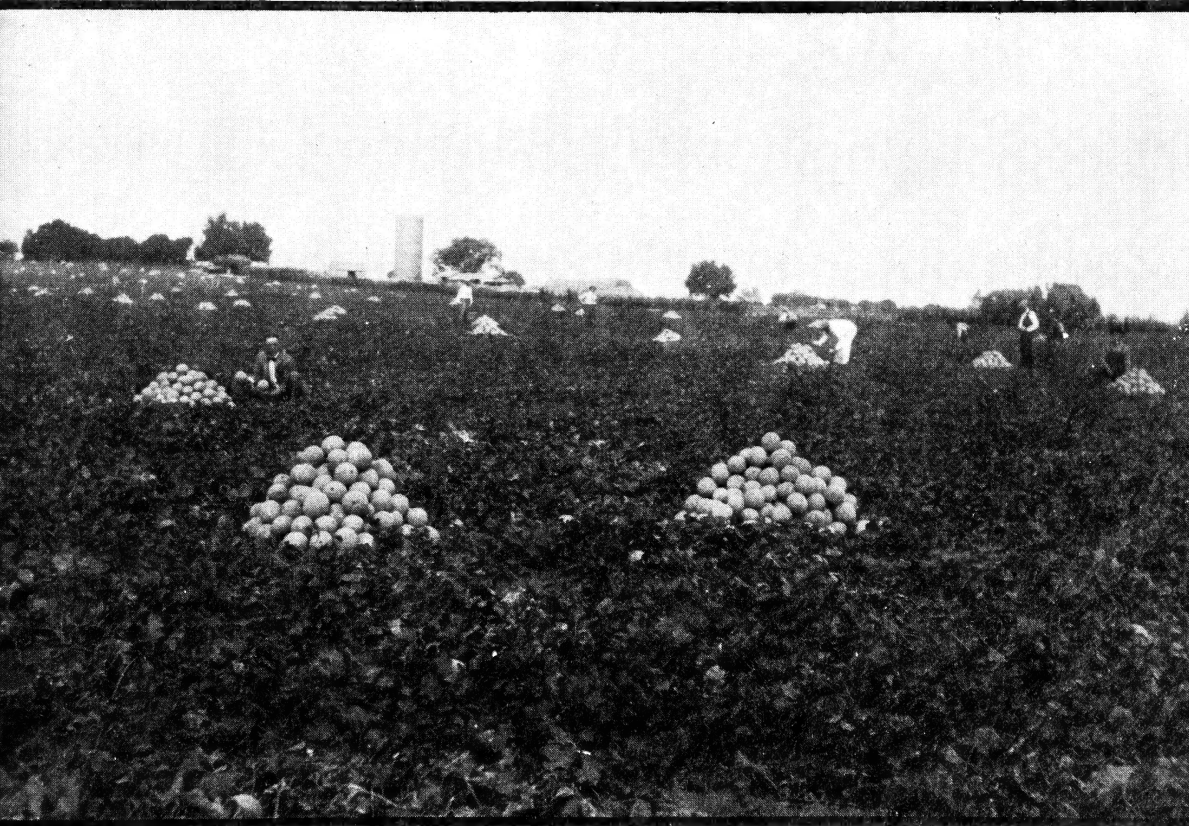
Cantaloupe

Watermelon

Cucumber

Onion

SEEDS



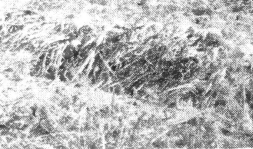
SEED BUYERS INSPECTING OUR FIELDS

H. D. GARWOOD SEED COMPANY  
ROCKY FORD, COLORADO

"The Home of the Cantaloupe"



These pictures show what our **YELLOW SWEET SPANISH ONION** seed did on Carl Ruby's farm at Manzanola, Colo., last season. He averaged 1400 crates, of 45 lbs. each, on his 20 acre field. Most of the onions run over 3 inches and many were 4 to 4½ inches in diameter.



Chas. D. Harbaugh, Manito, Illinois, grew these fine **DIXIE QUEEN WATER-MELONS** from our seed. Mr. Harbaugh writes us that "Some melons weighed as much as 40 pounds; a truck load of 70 melons weighed 2110 pounds and all were fine shaped and of excellent quality."





# To My Friends

Some one has said:

"Proper self-discipline and self-culture will improve a man, but no method has yet been devised that will produce good crops from poor seeds."

All the care and attention to planting and cultivation that the best grower can give; all the experts in picking, packing and marketing cannot make good crops grow from poor seed. On the other hand, poor care and slack methods will not entirely ruin a crop grown from good seeds.

The two most important factors in growing any crop is the Seed and the Seed Bed. The only thing that I can do about the seed bed is to impress upon you the necessity of giving most careful attention to this important phase of the work. All that you can do about the seed is to purchase your requirements from a responsible seedsman—one who makes a specialty of growing the seeds that he sells and who has devoted years of work and study to those particular items. Therefore, to secure a successful start the seedsman and the grower must cooperate to the very fullest extent. It is up to me to furnish the very best seed that it is possible to produce, seed that is bred to do the things that you expect it to do; it is up to you to give that seed the very best care and attention. Given a proper seed bed, the highest quality seed obtainable, proper cultivation and care and the grower is on the right road to a successful crop.

The same laws that govern the breeding of livestock also governs the breeding of seeds. It is a well known fact that pure bred animals are more profitable than scrubs, and the same holds true with seeds. It can be safely said that good seed must come from fields that have been grown exclusively for seed, fields that were planted with stock seed bred and selected for that purpose and true to name and type. Seeds saved from a commercial field will come from the poorest fruits in the field—for, very naturally, the best fruits will have been sent to market, leaving only the culls for seeding.

"Jack of all trades is master of none" so I devote my entire time and business to doing the few things in which I specialize and which I know; the production of the very highest quality Cantaloupe, Muskmelon, Watermelon, Cucumber and Sweet Spanish Onion seeds. Nature has provided certain places to produce certain things. The Rocky Ford district; with its high altitude, warm sunshiny days and cool nights; has been found to produce seeds of these crops much superior, in vigor and early maturity, to any other place in the United States. These factors have resulted in the commercial growers looking to this district for their seeds.

In order to furnish you with the best seed possible, I grow and harvest the seeds that I sell. I never buy seed on the open market or from farmers who have harvested their own crops. My fields are planted with stocks that, in many cases, have been bred from a single plant selection. At harvest time we go through my fields picking and piling the ripe fruits, selecting only those that are true to type and heavy yielding. My melons are all cut by hand, permitting a thorough inspection of each melon inside and out. If we find a single fruit that is not up to type or quality it is discarded. My seed is all washed in special washboxes with clear well water. When the seed is thoroughly washed it is placed on screens to dry in the open air. When thoroughly dry the seed is sacked and taken to the warehouse for milling, which takes out all the chaff and light seeds. Samples of each lot are taken for germination and check tests. I use every precaution to see that my seed is kept pure and unmixed. A "Lot Tag" follows every lot of seed from the time it is cut in the field until it is shipped to my customers. Nothing is left undone, or to chance, to make my seeds the very highest quality obtainable.

My years of experience and my harvesting methods, together with the name of GARWOOD, are your assurance that you are getting the very best seed obtainable. I hope that you will use my seeds this year. I know that you will be satisfied with the results, hundreds of other commercial planters throughout the country have been.

H. D. GARWOOD SEED COMPANY  
Rocky Ford, Colorado

*"The Home of the Cantaloupe."*



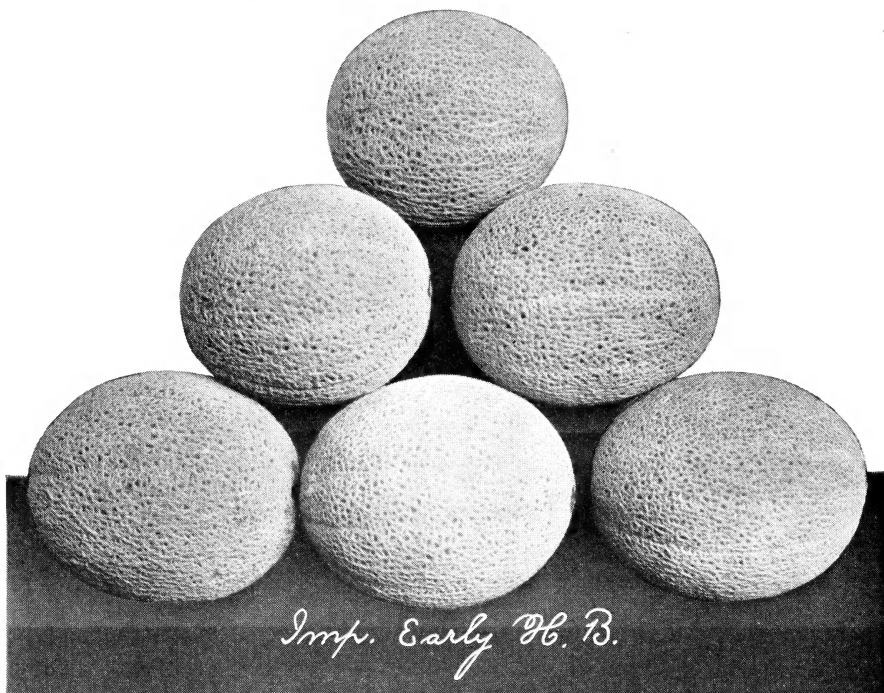
Owner.

Please read our "Suggestions" on page 22, before ordering.

# Hales Best

Since its introduction in 1924 the Hales Best varieties have continued to be the leading commercial cantaloupes. There are very few important cantaloupe districts that do not rely upon the Hales Best for the major portion of their crop. Hales Best has held this place on account of its earliness, thick meat, fine texture, delicious eating quality and its ability to stand up under hard shipping conditions.

The original stock of Hales Best produced some very large, as well as medium sized melons. Since its introduction considerable work has been done to improve the strain. We have continued our work on this wonderful melon by selecting and breeding for sizes, uniformity, appearance and quality; saving some and discarding others; until today I have, what I consider, the most improved strains of Hales Best to suit every condition and need. These strains are all fine cantaloupes, selected to suit the various localities, condition and markets. All of these strains have the same high quality, productivity, earliness and marketability. The main differences are in sizes and shapes. We list them in this catalog as NEW EARLY HALES BEST, the Improved Jumbo size; HALES BEST No. 36, the standard size variety; and HALES BEST No. 936, a larger size selection of the No. 36. I believe that, by reading our descriptions of these strains, you will be able to find the variety best suited to your particular requirements. You cannot go wrong in growing any of the Hales Best cantaloupes.

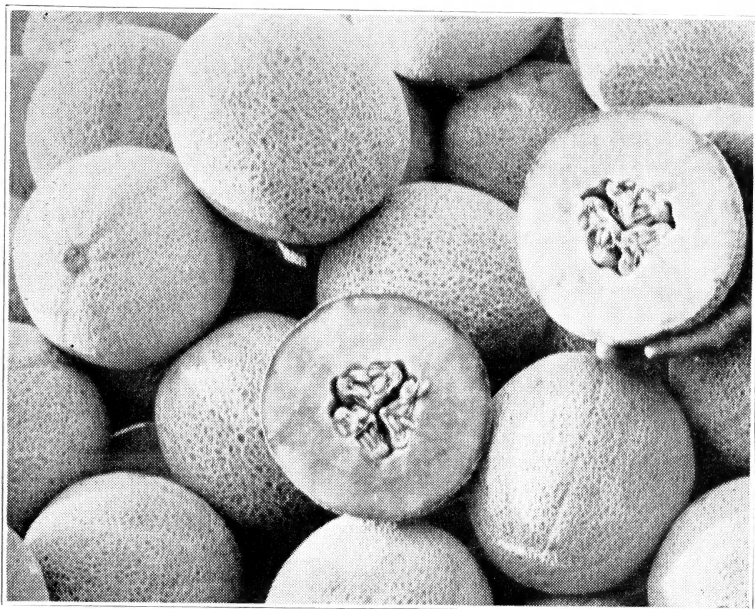


**NEW EARLY HALES BEST** (Imp. Jumbo Strain), 85 days. This jumbo selection is so large that they are more adapted to roadside selling and bulk hauling in trucks than for crating. They will average about 4½ pounds and would pack nine or less to a jumbo flat crate. A very uniform type having a distinct stripe or suture running from stem to blossom end. Measuring 6 by 6½ inches they are well netted between the distinct sutures with practically no ribs. The flesh is thick, deep salmon, sweet flavored and of the finest eating quality.

Oz. 15c; ¼ lb. 40c; ½ lb. 70c; 1 lb. \$1.25; 2 lbs. \$2.40; 5 lbs. \$5.50; 10 lbs. \$10. Prepaid.

*Write for prices on larger quantities.*

# Cantaloupes



A Pile of Hales Best No. 36—Better than ever before.

**HALES BEST No. 36**, 85 days. Introduced in 1931 this variety has continued to be the standard cantaloupe for the market grower. So uniform in size and shape, measuring  $5\frac{1}{2}$  by 6 inches and packing 12 to the jumbo flat crate, that there is no losses from off sizes. Very solidly netted, no ribs, and little if any sutures. The flesh is deep, very fine grained, rich, spicy and a deep salmon color. An excellent, uniform strain of Hales Best for any requirement.

Oz. 15c;  $\frac{1}{4}$  lb. 40c;  $\frac{1}{2}$  lb. 70c; 1 lb. \$1.25; 2 lbs. \$2.40; 5 lbs. \$5.50; 10 lbs. \$10. Prepaid.

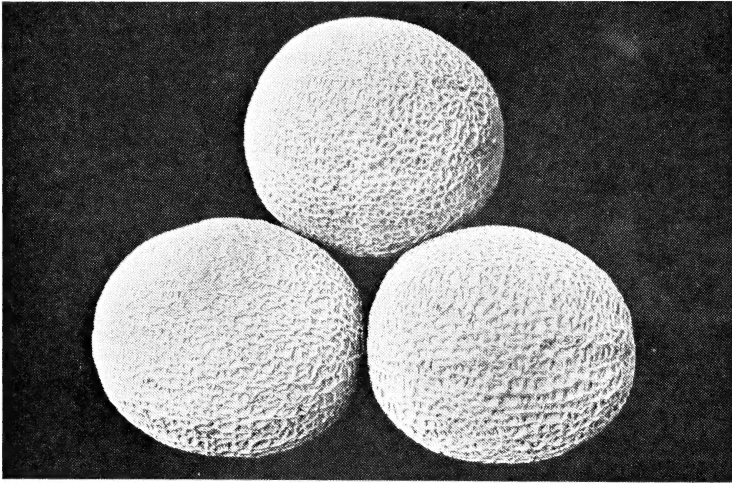
**HALES BEST No. 936**, 85 days. A selection from the No. 36 this melon is the crowning achievement of the Hales Best selections. While many seed houses list this variety under various names, the fact remains that the No. 936 is the last word in Hales Best selections. I continue, each year, to make selections from this variety to keep it up to its high standard. Our breeding stock is taken from the earliest crownset melons, from heavy producing vines. These melons are then selected for their uniformity in size, shape, netting and interior quality. Each melon is as near like its fellow as peas in a pod. In this way I am able to keep this melon at the top of Hales Best strains. Slightly larger than the No. 36 the No. 936 is perfectly netted; has no sectors and runs to even jumbo sizes. The vines are very vigorous and hardy, producing a heavy crop of perfect melons. The melons measure 6 inches in length by  $5\frac{1}{2}$  inches in diameter, packing 12 jumbo melons to a crate. The flesh is a rich salmon, very thick and with a small seed cavity. One of the principal characteristics of the No. 936 is its uniformity. This fact is important to you for it increases the percentage of saleable melons, nearly every melon is perfect in every way.

Oz. 15c;  $\frac{1}{4}$  lb. 40c;  $\frac{1}{2}$  lb. 70c; 1 lb. \$1.25; 2 lbs. \$2.40; 5 lbs. \$5.50; 10 lbs. \$10. Prepaid.

*Write for prices on larger quantities.*

## Cantaloupe . . . New Ideal

A superior strain of Hales Best, originated by us by crossing our Perfected Perfecto with a very select strain of Hales Best. The result of this crossing was most gratifying to us, for we had succeeded in combining the earliness of the Hales Best with the very superior qualities of the Perfected Perfecto. Since our origination of this variety we have continued to improve the strain by careful selection and breeding. I believe that there is no melon superior to the NEW IDEAL in eating quality and earliness. While we class this melon with the Hales Best in time of maturity, we have found ripe melons in our fields 80 days from planting. Many of the large cantaloupe growers tell me that our NEW IDEAL is the earliest, most uniform and best eating cantaloupe of the Hales Best type.



Three of Our NEW IDEAL Cantaloupes

**NEW IDEAL**, 83 days. The vines are medium size but very vigorous and healthy, prolific bearers and less inclined to rust than most other varieties. The melons are quite uniform, running mostly 12 to the jumbo flat crate. Oval in shape they are covered with a solid, finely laced, well developed netting. In size and outward appearance they closely resemble our Perfected Perfecto. The flesh also shows the Perfected Perfecto blood, for they have the same small seed cavity and deep orange-salmon color of that variety. The flesh is firm, thick and very fine grained. You will be well pleased with the New Ideal, for it is truly an Early Perfected Perfecto.

Oz. 15c;  $\frac{1}{4}$  lb. 40c;  $\frac{1}{2}$  lb. 70c; 1 lb. \$1.25; 2 lbs. \$2.40; 5 lbs. \$5.50; 10 lbs. \$10. Prepaid.

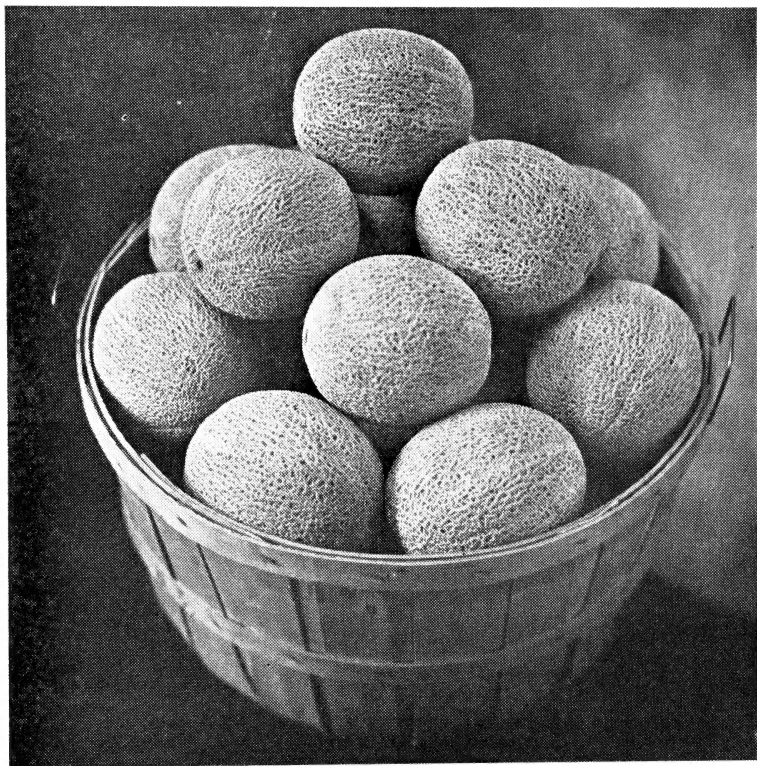
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*Write for prices on larger quantities.*

## Cantaloupe . . . Perfected Perfecto

We originated this wonderful cantaloupe and, under the name of Improved Perfecto, received the "Award of Merit" All America Selections in 1933. Since that time we have continued our work of selection and breeding until today we have truly a *Perfected Perfecto* cantaloupe; the finest quality cantaloupe on the market. Grown extensively in many of the leading cantaloupe producing sections, it is often shipped under the name of "Orange Flesh" and tops the market. Although somewhat later maturing than some other varieties this longer growing season develops the sugar and sweetness, making cantaloupe eating a delightful pleasure.

The *Perfected Perfecto* is especially recommended for planting where other melons are inclined to rust. The vines make an extra strong, vigorous growth and are highly disease resistant. On account of its vigorous growth it should be spaced farther apart than most other cantaloupes.



The *Perfected Perfecto* matures in about 90 days, is nearly round in shape and runs very uniform in sizes. Measuring 6 by 5½ inches it packs 12 to 15 to the jumbo flat crate. The netting is well developed with a very fine, closely laced netting which covers the melon "Solid Net."

The flesh of the *Perfected Perfecto* is a rich orange-salmon color with the thickest meat of any cantaloupe and edible to the rind. The small seed cavity can usually be covered with a fifty-cent piece and the seed is very closely packed. The eating quality of the *Perfected Perfecto* is unexcelled, very sweet and spicy. One of the very best of shippers it brings repeat orders whenever it is once eaten.

I am sure that, once you try our *Perfected Perfecto*, you will say, as did a seedsman friend of ours, "Why grow any other cantaloupe to eat."

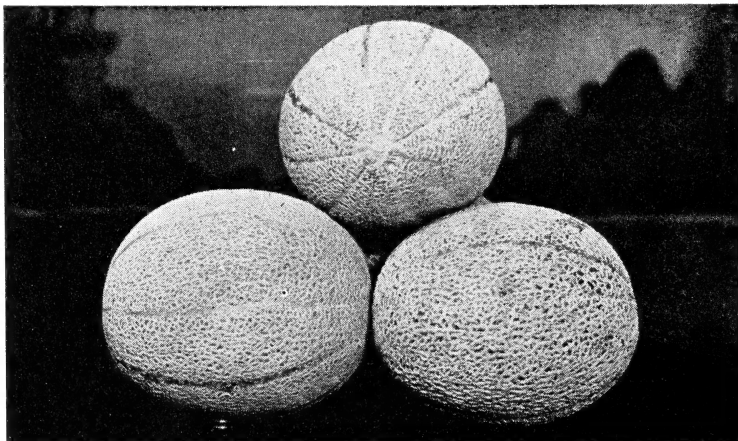
Oz. 15c; ¼ lb. 40c; ½ lb. 70c; 1 lb. \$1.25; 2 lbs. \$2.40; 5 lbs. \$5.50; 10 lbs. \$10. Prepaid.

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## Powdery Mildew

The Mildew Resistant strains are, in all probability, the only cantaloupes that were developed for a particular purpose, and with a particular aim in view. The powdery mildew disease had become so destructive in the Imperial Valley of California that it became necessary to produce a variety that was immune or discontinue the growing of cantaloupes in that important district. The late Dr. Ivan C. Jagger, of the Department of Agriculture, and his associates started this work in 1926. I list and grow five of these, all somewhat different but all having a particular place in the cantaloupe shipping trade. No. 1 and No. 8 are very large and are used for the trade desiring an extra large melon. The No. 50 and No. 50-13 are for trade desiring a somewhat smaller melon. The No. 45 is the standard in most of the large shipping districts. The No. 45, is also known as "Imperial 45" and "Hales Best 45."



Mildew Resistant No. 45 Cantaloupe

While the MILDEW RESISTANT No. 45 was developed primarily to serve the Imperial Valley in fighting the mildew, on account of its excellent qualities it has displaced all other varieties in many cantaloupe growing districts. Although the powdery mildew does not effect their fields, the cantaloupe growers of Colorado, Arizona, New Mexico and much of Texas have adopted the No. 45 as their main variety.

The finest indorsement that can be made for the Mildew Resistant No. 45 comes from the Phoenix, Arizona, district; where over 2700 cars of cantaloupes were shipped in 1940. These cantaloupe shippers have this to say about their 1940 crop, which was 100 per cent the Mildew Resistant No. 45. "Our early cantaloupes are the finest in history. The old reliable No. 45, the best commercial melon ever developed, has again produced strong, healthy vines, highly desirable fruit. Every desirable characteristic is here—well formed, heavy netted melons; thick meat and small seed cavity; superlative cutting quality, proved carrying quality and above all, THE FINEST, SWEETEST FLAVOR THAT ONLY HIGHLY SUGARED MELONS CAN BOAST." Need we say more than these large commercial growers have said about the Mildew Resistant No. 45 cantaloupe?

**MILDEW RESISTANT No. 45** is an 88 day melon, somewhat oblong, well netted and very solid. The flesh is a deep salmon color, sweet flavored and firmer than most other cantaloupes. The seed cavity is compact and well filled, causing it to hold up well for long distance shipping. It can be picked on a full slip, shipped long distances and arrive in perfect eating condition. They pack a uniform 12 to the jumbo flat crate.

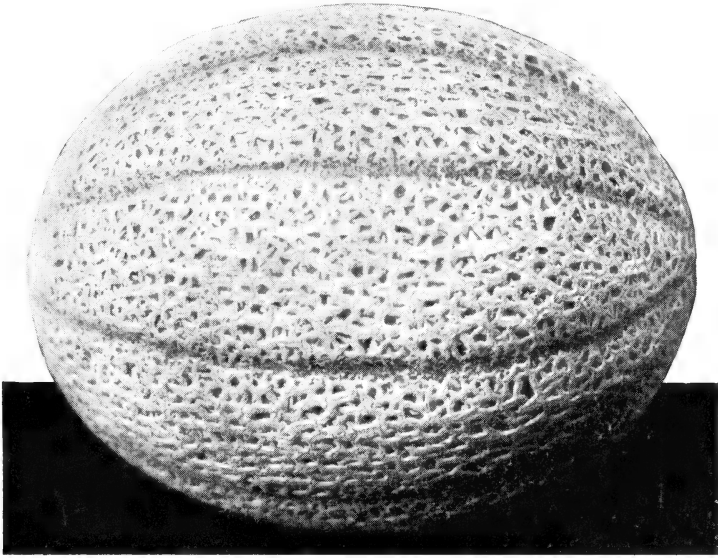
Oz. 15c; ¼ lb. 40c; ½ lb. 70c; 1 lb. \$1.25; 2 lbs. \$2.40; 5 lbs. \$5.50; 10 lbs. \$10. Prepaid.

*Write for prices on larger quantities.*

# Resistant Melons

**MILDEW RESISTANT No. 1**, 88 days. A large cantaloupe much used in the Imperial Valley for their first planting. Well netted and oval in shape; the salmon flesh is thick and sweet with a small, compact seed cavity. Vines are vigorous and prolific bearers. Maturing a trifle later than the Hales Best varieties. The No. 1 produces a larger melon, 6½ by 7 inches, packing 9 to the jumbo flat crate. Fine for the market trade.

Oz. 15c; ¼ lb. 40c; ½ lb. 70c; 1 lb. \$1.25; 2 lbs. \$2.40; 5 lbs. \$5.50; 10 lbs. \$10. Prepaid.



Mildew Resistant No. 8 Cantaloupe

**MILDEW RESISTANT No. 8**, 88 days. This melon is very attractive everywhere because of its hardness, prolificness and size. The quality is good and will stand rough handling without breaking down. With a fine external appearance it averages larger than other varieties. The No. 8 does not run uniform in size, a feature that will recommend it to the market gardener. Well netted with thick, sweet, firm salmon colored flesh with a small seed cavity. When looking for a hardy melon that will produce a heavy crop of large melons you can rely on the No. 8. Averages 6½ by 7 inches.

Oz. 15c; ¼ lb. 40c; ½ lb. 70c; 1 lb. \$1.25; 2 lbs. \$2.40; 5 lbs. \$5.50; 10 lbs. \$10. Prepaid.

**MILDEW RESISTANT No. 50**, 88 days. These melons run rather oblong in shape and vary in size, though they will pack strong 12 jumbo pack. Vines are very vigorous and prolific bearers. They are heavily netted but show some stripe. Flesh is a good salmon color, firm in texture and with medium seed cavity. A fine shipping variety that will hold up under hard usage.

Oz. 15c; ¼ lb. 40c; ½ lb. 70c; 1 lb. \$1.25; 2 lbs. \$2.40; 5 lbs. \$5.50; 10 lbs. \$10. Prepaid.

**MILDEW RESISTANT No. 50-13**, 88 days. A selection from the No. 50 this melon runs more uniform in size, packing 15 to the standard flat. Having a heavy net and prominent stripe they are salmon fleshed, very firm and of excellent flavor. Prolific producers; this variety is growing in favor in many sections.

Oz. 15c; ¼ lb. 40c; ½ lb. 70c; 1 lb. \$1.25; 2 lbs. \$2.40; 5 lbs. \$5.50; 10 lbs. \$10. Prepaid.

*Write for prices on larger quantities.*



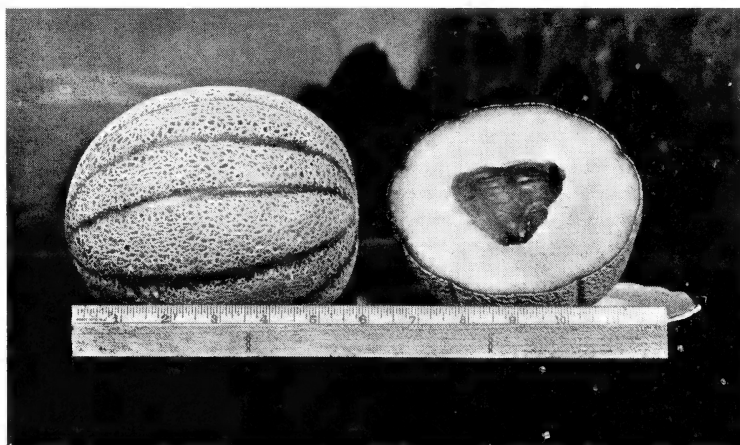
# Cantaloupe

**ARIZONA NUGGET**, 92 days. A very fine quality cantaloupe which was originated at Yuma, Arizona, for shipment to the Eastern markets. Vines are very vigorous and productive. The melons are heavily netted but show a slight rib. Flesh is a deep salmon color, fine grained, very firm and with a small seed cavity. They pack 12 to 15 to the flat.

Oz. 15c; ¼ lb. 40c; ½ lb. 70c; 1 lb. \$1.25; 2 lbs. \$2.40; 5 lbs. \$5.50; 10 lbs. \$10. Prepaid.

**EDEN GEM** (Rocky Ford Green Flesh), 92 days. The original Rocky Ford cantaloupe, slightly oblong, solidly netted, very firm and highly resistant to rust. Flesh green, tinted salmon at center, fine grained and with an excellent, distinctive flavor all its own. Claimed by many to be the finest eating green fleshed cantaloupe grown.

Oz. 10c; ¼ lb. 35c; ½ lb. 60c; 1 lb. \$1.00; 2 lbs. \$1.90; 5 lbs. \$4.50; 10 lbs. \$8.50. Prepaid.



Our Improved Hearts of Gold

**HEARTS OF GOLD IMPROVED**, 90 days. The outstanding feature of this cantaloupe is its deep golden flesh which is of the finest quality; sweet, spicy, fine-grained, and with a distinct flavor. Well netted except for a narrow stripe between shallow ribs. Oblong in shape, packing 12 to the jumbo flat, they are very firm and will ship well for moderate distances. A great favorite with Michigan and Indiana shippers.

Oz. 15c; ¼ lb. 40c; ½ lb. 70c; 1 lb. \$1.25; 2 lbs. \$2.40; 5 lbs. \$5.50; 10 lbs. \$10. Prepaid.

**IMPERIAL GEM**, 90 days. A green fleshed cantaloupe with the fine flavor of the original Rocky Ford melon. The flesh is thick and firm; vines are rust resistant, vigorous and very prolific. Packs 15 to the standard flat crate.

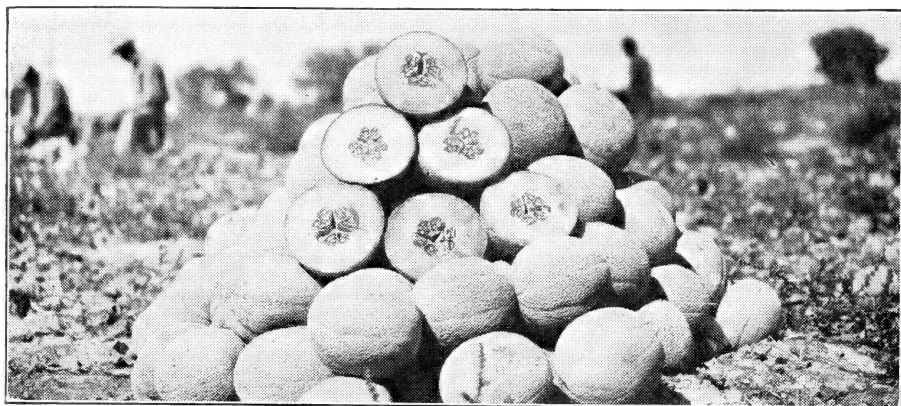
Oz. 10c; ¼ lb. 35c; ½ lb. 60c; 1 lb. \$1.00; 2 lbs. \$1.90; 5 lbs. \$4.50; 10 lbs. \$8.50. Prepaid.

**IMPROVED PINK MEAT**, (Burrell Gem), 98 days. Fruits are oval, 6 by 4½ inches, well developed closely laced netting, unnetted sutures between the ribs. Flesh deep orange-salmon, thick, very fine grained, spicy and sweet. Packs 12 to the jumbo flat crate.

Oz. 10c; ¼ lb. 30c; ½ lb. 50c; 1 lb. 90c; 2 lbs. \$1.70; 5 lbs. \$4.00; 10 lbs. \$7.50. Prepaid.

*Write for prices on larger quantities.*

# Cantaloupe



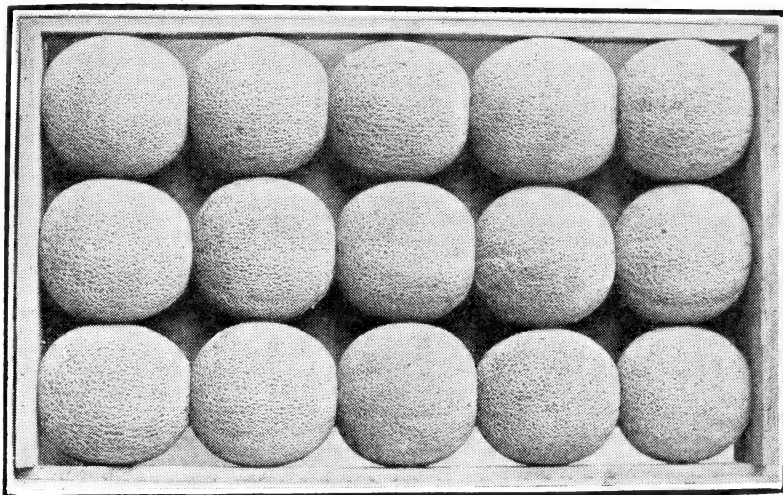
The Pearl Pink Meat ■■ We Grow Them

**PEARL PINK MEAT** (Abbott's Pearl), 95 days. Flesh is a rich salmon of excellent flavor. The pearl-grey rind is tough and hard making a good shipper. Packs 12 to a jumbo flat. Many Delaware shippers are continuing to use this year after year.

Oz. 10c; ¼ lb. 30c; ½ lb. 50c; 1 lb. 90c; 2 lbs. \$1.70; 5 lbs. \$4.00; 10 lbs. \$7.50. Prepaid.

**PERFECTO PEARL**, 90 days. A cross of Pearl Pink Meat and Perfected Perfecto, having the good points of both parents. Ranging in size from standards to jumbos, well netted but shows some stripe. Flesh is thick, rich salmon with a delicious flavor. A good shipper.

Oz. 10c; ¼ lb. 30c; ½ lb. 50c; 1 lb. 90c; 2 lbs. \$1.70; 5 lbs. \$4.00; 10 lbs. \$7.50. Prepaid.



101 Special makes this Perfect Pack

**101 SPECIAL** (Pink Meat 10-25), 90 days. A very uniform melon of the Rocky Ford type, covered with a closely laced grey netting. Flesh is sweet, firm and a deep pink color. All standard in size, packing 15 to standard crate, they are wonderful shippers.

Oz. 10c; ¼ lb. 30c; ½ lb. 50c; 1 lb. 90c; 2 lbs. \$1.70; 5 lbs. \$4.00; 10 lbs. \$7.50. Prepaid.

*Write for prices on larger quantities.*

## Muskmelon

**BENDERS SURPRISE**, 90 days. Our special strain of this very popular muskmelon. The fruits are oblong with full rounded ends, measuring 8 by 7 inches and weighing about 7 pounds. The skin is hard, greyish-yellow in color, distinctly ribbed and with a coarse netting. The flesh is deep, bright salmon and of a delicious flavor. Good for local markets.

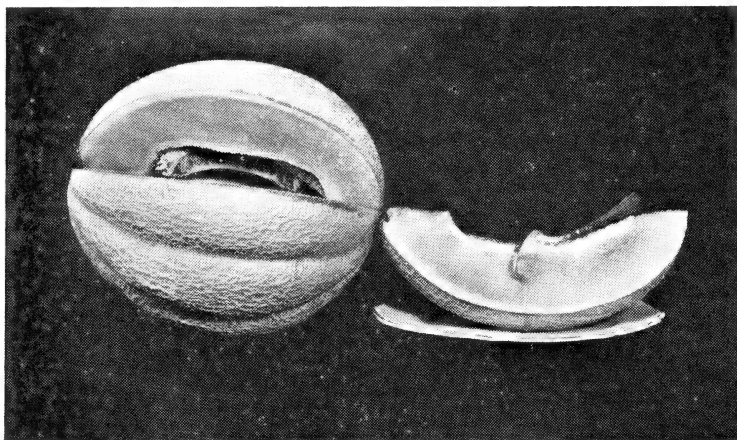
Oz. 10c; ¼ lb. 30c; ½ lb. 50c; 1 lb. 90c; 2 lbs. \$1.70; 5 lbs. \$4.00; 10 lbs. \$7.50. Prepaid.

**DELICIOUS**, 83 days. Similar to the Benders Surprise but much earlier and richer flavored. Fruits 5½ pounds, 6½ by 6 inches; coarse netting with prominent ribs; rind is hard and a creamy-green at maturity. Flesh is thick, of a bright salmon color, very sweet and of delicious flavor. Good for local markets.

Oz. 10c; ¼ lb. 30c; ½ lb. 50c; 1 lb. 90c; 2 lbs. \$1.70; 5 lbs. \$4.00; 10 lbs. \$7.50. Prepaid.

**GOLDEN CHAMPLAIN**, 80 days. The earliest of the orange-fleshed muskmelons. Fruits are round and slightly flattened at the ends; weighing about 4 pounds they measure about 6 inches from end to end and 5½ inches in diameter. They are lightly netted and have shallow ribs. The flesh is medium thick, salmon-orange in color, juicy and with a sweet musky flavor.

Oz. 10c; ¼ lb. 30c; ½ lb. 50c; 1 lb. 90c; 2 lbs. \$1.70; 5 lbs. \$4.00; 10 lbs. \$7.50. Prepaid.



The new Schoon's Hardshell—don't fail to try it

**SCHOON'S HARDSHELL**, (New), 90 days. A new and excellently flavored melon of the Bender type. Especially valuable for its extra hard shell, which makes it fine for marketing, as it will stand up better than most muskmelons. Deeply ribbed it is covered with a greyish-yellow, rope-like netting except for its distinct stripes. When mature the skin is a beautiful yellow. The flesh is medium grained, thick, rich red-salmon in color and of excellent flavor. Weighing 6 to 7 pounds they measure 8 by 7 inches.

Oz. 15c; ¼ lb. 45c; ½ lb. 80c; 1 lb. \$1.50; 2 lbs. \$2.90; 5 lbs. \$6.50; 10 lbs. \$12. Prepaid.

**TIP TOP**, 88 days. We have a special selection of this old favorite, very uniform in size and shape and with improved quality. Rind light slate colored, slightly netted. Flesh very thick, fine grained, rich salmon, sweet, spicy and of fine quality. In shape they are slightly oval; 7¼ by 6½ inches, weight 6½ pounds.

Oz. 10c; ¼ lb. 30c; ½ lb. 50c; 1 lb. 90c; 2 lbs. \$1.70; 5 lbs. \$4.00; 10 lbs. \$7.50. Prepaid.

*Write for prices on larger quantities.*

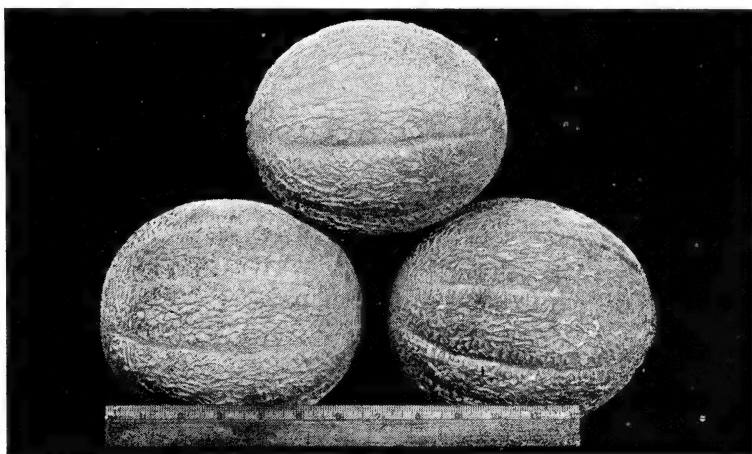
# Muskmelon

**HOOSIER KING**, 90 days. A fine roadside melon weighing about 7 pounds and measuring 8 by 7 inches. Slightly oblong with full rounded ends; skin grey turning to golden yellow when ripe. Flesh thick, salmon color and of good quality.

Oz. 10c;  $\frac{1}{4}$  lb. 30c;  $\frac{1}{2}$  lb. 50c; 1 lb. 90c; 2 lbs. \$1.70; 5 lbs. \$4.00; 10 lbs. \$7.50. Prepaid.

**HONEY ROCK** (Sugar Rock), 85 days. Gold Medal winner, All-America Selections in 1933. This melon continues to be a favorite in the north-central states. A good shipper for short distances. Rind is tough, brittle and hard, with a coarse irregular net. Flesh is medium thick, deep salmon, juicy and of excellent flavor. Medium in size it weighs about  $3\frac{1}{2}$  pounds and measures 6 by  $5\frac{1}{2}$  inches. Rind is grey-green turning to golden yellow when ripe.

Oz. 15c;  $\frac{1}{4}$  lb. 40c;  $\frac{1}{2}$  lb. 70c; 1 lb. \$1.25; 2 lbs. \$2.40; 5 lbs. \$5.50; 10 lbs. \$10. Prepaid.



Our Strain of Pride of Wisconsin

**PRIDE OF WISCONSIN**, 85 days. This wonderful muskmelon was developed from a cross of the Honey Rock and Hearts of Gold. It combines the tough, hard rind of the Honey Rock with the depth of flesh of the Hearts of Gold and will stand shipping moderate distances. The rind is hard, slate colored and covered with a distinctly coarse, irregular, loosely laced grey netting. The flesh is very thick, firm, orange colored and of wonderful quality. The seed cavity is small and closely packed with seeds. Measuring  $6\frac{1}{2}$  inches from end to end by 6 inches in diameter the melons will weight about  $4\frac{3}{4}$  pounds.

Oz. 15c;  $\frac{1}{4}$  lb. 40c;  $\frac{1}{2}$  lb. 70c; 1 lb. \$1.25; 2 lbs. \$2.40; 5 lbs. \$5.50; 10 lbs. \$10. Prepaid.

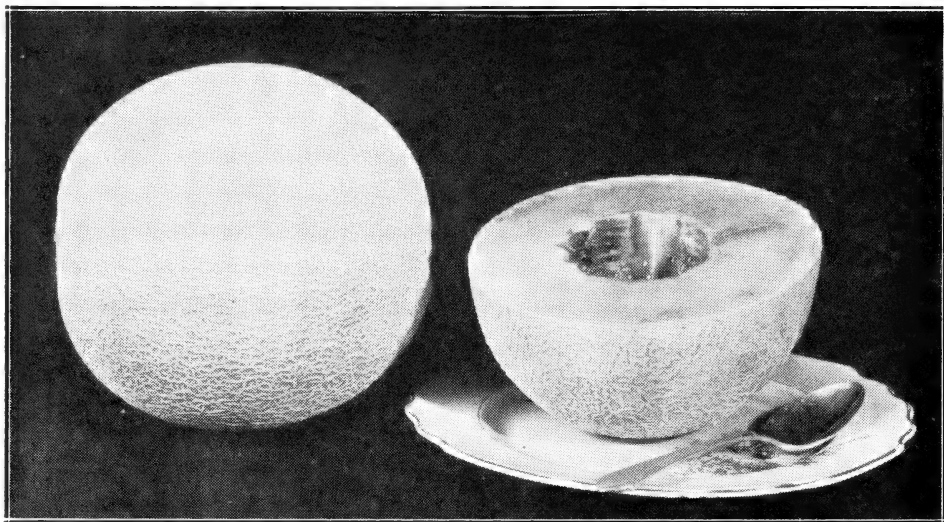
**QUEEN OF COLORADO**, 88 days. Receiving the Honorable Mention Award in the 1939 All-America trials, this melon has no equal in eating qualities. It was developed from the Pride of Wisconsin and is mostly oval in shape, measuring 7 by  $6\frac{1}{2}$  inches it weighs about 5 pounds. The rind is very hard, pearl-grey in color, with a most distinctive coarse, loosely laced grey netting and slightly ribbed. The flesh is very thick and solid, of a bright orange color with a small seed cavity. The flavor is excellent and they are edible to the rind. A good shipper for short distances it is becoming a favorite in the East and Central states. You will make no mistake in trying this fine addition to the muskmelon family. Your trade will enjoy the luscious flavor.

Oz. 15c;  $\frac{1}{4}$  lb. 45c;  $\frac{1}{2}$  lb. 80c; 1 lb. \$1.50; 2 lbs. \$2.90; 5 lbs. \$6.50; 10 lbs. \$12. Prepaid.

*Write for prices on larger quantities.*

## White Melons

So many melons of the Honeydew type have been introduced the past few years that shippers have designated this class as "White Melons."



Golden Globe—The Finest White Melon Grown

**GOLDEN GLOBE**, 92 days. I consider this to be the best development in a White Melon. It is a selection from the Weaver Special, globe in shape and very thick fleshed. The rind is golden ivory in color which gives the impression of transparency; almost permitting one to see through the thin, tough rind to the beautiful orange flesh within. Covered with a slight, delicately traced netting they make a beautiful appearance on the stand. When the Golden Globe is cut, a delightful surprise awaits the taste. The rich orange flesh has a luscious flavor all its own; a texture smoother than any other melon that I know. Although jumbo in size, they pack a uniform 12 to the jumbo flat; the seed is tightly held in a very small seed cavity, with a depth of flesh seldom found in melons of its size. Picked on a full slip it will stand several days before breaking down. A wonderful shipper, I recommend you trying it this year.

Oz. 15c; ¼ lb. 40c; ½ lb. 70c; 1 lb. \$1.25; 2 lbs. \$2.40; 5 lbs. \$5.50; 10 lbs. \$10. Prepaid.

**WEAVER SPECIAL**, (Imperial Special), 92 days. A white skinned melon with a golden tint when ripe. Globe in shape, slightly netted, packing 12 to the flat crate. The flesh is a rich orange color with a small seed cavity. The flavor is of the best. They will stand several days after being picked on a full slip. A good shipper.

Oz. 15c; ¼ lb. 40c; ½ lb. 70c; 1 lb. \$1.25; 2 lbs. \$2.40; 5 lbs. \$5.50; 10 lbs. \$10. Prepaid.

**HONEY BALL**, 105 days. Like the Honeydew, from which it was derived, it has a white rind and a green flesh but carries a good netting. The flesh is emerald green, thick, very sweet and juicy. Shipping and keeping qualities are excellent, making it a favorite with grower and shipper. Our strain produces very uniform, well netted melons about 5 inches in diameter. A most prolific yielder.

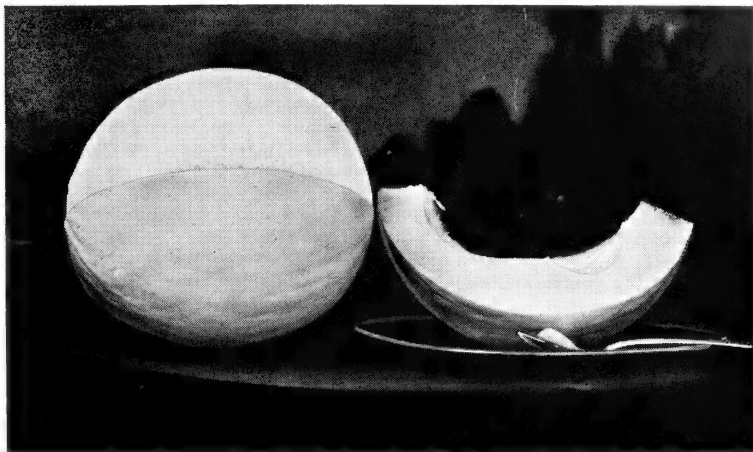
Oz. 15c; ¼ lb. 40c; ½ lb. 70c; 1 lb. \$1.25; 2 lbs. \$2.40; 5 lbs. \$5.50; 10 lbs. \$10. Prepaid.

**HONEYMEL**, (Mel-O-Dew), 95 days. Size between the Cantaloupe and Honeydew; oval, ribbed; rind pearl grey with medium light netting. Flesh the same as the Honeydew. Can be grown farther north than the Honeydew and Michigan growers report very good results.

Oz. 10c; ¼ lb. 30c; ½ lb. 50; 1 lb. 90c; 2 lbs. \$1.70; 5 lbs. \$4.00; 10 lbs. \$7.50. Prepaid.

*Write for prices on larger quantities.*

# Honeydew Melons



Our Green Fleshed Honeydew

**HONEYDEW—GREEN FLESHED**, (Antibes), 112 days. The standard commercial Honeydew. Of African origin it requires a long growing season. Our strain is the smooth globe type preferred by the leading shippers. Measuring 7½ by 7 inches the rind is hard and smooth with no netting. Rind is creamy-white changing to a slight golden tinge when ripe. The flesh is a light emerald green, very thick, juicy and sweet.

Oz. 15c; ¼ lb. 40c; ½ lb. 70c; 1 lb. \$1.25; 2 lbs. \$2.40; 5 lbs. \$5.50; 10 lbs. \$10. Prepaid.

**BABY HONEY DEW**, 112 days. Introduced by us to supply the demand for a smaller size Honeydew. Very uniform in size and shape it is midway between the Honeyball and the regular Honeydew. Measuring 6¼ by 6 inches, it packs 12 to the crate and is much in demand by California shippers. The flesh is a light emerald green, thick, juicy and very sweet. The rind is hard and smooth, with no netting. Rind is creamy-white with a slight golden tinge when mature.

Oz. 15c; ¼ lb. 40c; ½ lb. 70c; 1 lb. \$1.25; 2 lbs. \$2.40; 5 lbs. \$5.50; 10 lbs. \$10. Prepaid.

**GOLDEN HONEYMOON**, (Golden Rind Honeydew), 92 days. Earlier than the regular Honeydew it withstands heat better. Flesh is very thick, juicy, sweet and of a light emerald green color; very similar to the regular Honeydew. The rind turns a golden-yellow when about two-thirds grown, making a very attractive appearance. Of good quality.

Oz. 15c; ¼ lb. 40c; ½ lb. 70c; 1 lb. \$1.25; 2 lbs. \$2.40; 5 lbs. \$5.50; 10 lbs. \$10. Prepaid.

## WINTER MELONS

**GOLDEN BEAUTY CASABA**, 110 days. The finest of the casabas it stands up well and makes a fine shipper. Fruits are medium large, globe shaped; weight 6 pounds; skin tough, wrinkled and golden-yellow in color. Flesh is white, luscious and spicy when properly grown.

Oz. 15c; ¼ lb. 40c; ½ lb. 70c; 1 lb. \$1.25; 2 lbs. \$2.40; 5 lbs. \$5.50; 10 lbs. \$10. Prepaid.

**BABY PERSIAN**, 115 days. Some earlier than the regular Persian and slightly smaller, fruits are globular, 6 to 8 inches in diameter; skin dark green and solidly netted. Flesh thick, bright orange with a distinct spicy flavor. Weight about 8 pounds.

Oz. 15c; ¼ lb. 40c; ½ lb. 70c; 1 lb. \$1.25; 2 lbs. \$2.40; 5 lbs. \$5.50; 10 lbs. \$10. Prepaid.

*Write for prices on larger quantities.*

# Watermelon



Dixie Queen is a Delicious Melon

**DIXIE QUEEN**, 85 days. A very attractive, large, round melon which has made a hit wherever it has been grown. Its striking appearance commands instant attention and the flavor and quality bring repeat orders from consumers. The fruits are almost round, measuring 15 by 12½ inches; rind is tough, the color a light green veined with darker green. The flesh is a rich scarlet, stringless and very sweet. The seeds are small and white. A good yielder and shipper. Ordinarily weighing about 35 pounds, it does attain as high as 50 pounds. You will find the Dixie Queen the melon you have looked for.

Oz. 15c; ¼ lb. 40c; ½ lb. 70c; 1 lb. \$1.25; 2 lbs. \$2.40; 5 lbs. \$5.50; 10 lbs. \$10. Prepaid.

**EARLY KANSAS**, 80 days. The earliest large, round shipping melon and very popular in the Middle West. Usual size is 15 by 13 inches and 30 to 40 pounds in weight, although it will reach as high as 60 pounds. The rind is tough, light green with broad bands of wavy stripes. The flesh is bright red, fine in texture and quality. Seeds are red, changing to buff when dried.

Oz. 15c; ¼ lb. 40c; ½ lb. 70c; 1 lb. \$1.25; 2 lbs. \$2.40; 5 lbs. \$5.50; 10 lbs. \$10. Prepaid.

**HAWKESBURY**, (Gray Shipper), 85 days. Wilt Resistant. The best of the long gray melons, of the Irish Gray type. Fruits are large, weighing 35 to 40 pounds; long and sloping toward either end, light gray with fine veining of green. The hard tough rind makes this melon a good shipper. Flesh is firm, stringless, bright red and good quality. The seeds are brownish black.

Oz. 15c; ¼ lb. 40c; ½ lb. 70c; 1 lb. \$1.25; 2 lbs. \$2.40; 5 lbs. \$5.50; 10 lbs. \$10. Prepaid.

**CUT-RED WATSON**, 90 days. Markets calling for a really good, large melon of the Watson type will find it here. Without a white heart the flesh is very fine grained, deep red, entirely stringless and very sweet. Rind is tough and of a darker green than the older strains of Tom Watson. Weighing 40 pounds, measuring about 22 by 12 inches. Seeds brown.

Oz. 15c; ¼ lb. 40c; ½ lb. 70c; 1 lb. \$1.25; 2 lbs. \$2.40; 5 lbs. \$5.50; 10 lbs. \$10. Prepaid.

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*Write for prices on larger quantities.*



# Watermelon

**KLONDIKE-BLACK SEEDED**, 80 days. Originated in California where it is known as the "University Strain," it is very popular as a market sort. It weighs 18 to 25 pounds, measuring 14 by 10 inches. Fruits are oblong with shallow ribs running lengthwise, tapering toward the blossom end. The color is a pure green. The flesh is a blood red to the rind, sweet and melting, the seeds are small and black.

Oz. 15c; ¼ lb. 40c; ½ lb. 70c; 1 lb. \$1.25; 2 lbs. \$2.40; 5 lbs. \$5.50; 10 lbs. \$10. Prepaid.

**KLONDIKE-STRIPED**, 80 days. Flesh a deep red, sweet, stringless and melting. The rind is light green, prominently striped with darker green; thin, hard and tough. Makes a wonderful shipper and ideal market sort. Weighing about 25 pounds it measures 14 by 10 inches. Seeds are small, varying from white to black in color.

Oz. 15c; ¼ lb. 40c; ½ lb. 70c; 1 lb. \$1.25; 2 lbs. \$2.40; 5 lbs. \$5.50; 10 lbs. \$10. Prepaid.

**KLONDIKE R-7**, 80 days. A Fusarium wilt resistant green Klondike developed by the California College of Agriculture; retaining the desirable Klondike qualities. The vines are vigorous and prolific, the rind thin but tougher than the original Klondike. Flesh solid, deep red, fine texture and high sugar content. Measuring 14 by 10 inches, they weigh 25 pounds. The seeds are small and vary in color from tan to black.

Oz. 15c; ¼ lb. 40c; ½ lb. 70c; 1 lb. \$1.25; 2 lbs. \$2.40; 5 lbs. \$5.50; 10 lbs. \$10. Prepaid.



Kleckley Sweet in Our Field

**KLECKLEY SWEET**, 85 days. Very popular for home market or short hauling, standing shipment up to 200 miles but not recommended for longer distances. Melons are oblong, very dark green and about the same diameter at both ends. Rind is thin but not as brittle as some strains. Flesh is light red, very sweet and melting. Weighs 35 pounds, measuring 24 by 12 inches. Seeds are white and few in number.

Oz. 15c; ¼ lb. 40c; ½ lb. 70c; 1 lb. \$1.25; 2 lbs. \$2.40; 5 lbs. \$5.50; 10 lbs. \$10. Prepaid.

**KLECKLEY No. 6**, 88 days. A wilt resistant variety of high quality. Vines are vigorous and the quality is excellent. Of the same type as the Kleckley Sweet and with as high a sugar content. Rind is thin but tough. Seeds white.

Oz. 15c; ¼ lb. 40c; ½ lb. 70c; 1 lb. \$1.25; 2 lbs. \$2.40; 5 lbs. \$5.50; 10 lbs. \$10. Prepaid.

**WONDERMELON**, 85 days. A greatly improved Kleckley Sweet and of larger size. This melon is long and cylindrical, 28 by 14 inches, very dark green rind with creases running lengthwise, weight about 40 pounds. Rind is hard and will carry well for some distance. Flesh bright red, very solid and stringless, fine flavored with few white seeds.

Oz. 15c; ¼ lb. 40c; ½ lb. 70c; 1 lb. \$1.25; 2 lbs. \$2.40; 5 lbs. \$5.50; 10 lbs. \$10. Prepaid.

# Watermelon

**ANGELINO-BLACK SEEDED**, 90 days. Slightly oblong with bluntly rounded ends. The rind is thick, tough and dark green in color. Flesh very deep red, stringless and sweet. As a home or market sort it will stand shipping moderate distances.

Oz. 10c;  $\frac{1}{4}$  lb. 35c;  $\frac{1}{2}$  lb. 60c; 1 lb. \$1.00; 2 lbs. \$1.90; 5 lbs. \$4.40; 10 lbs. \$8. Prepaid.



Stone Mountain—The Southern Shipper's Favorite

**STONE MOUNTAIN**, 90 days. A very popular melon with the Southern shippers. Fruits are large, often weighing 50 pounds, broad oval, almost round, measuring 17 by 14 inches, with blocky ends. The rind is grey-green with distinct veinings, hard and tough. The flesh is bright crimson, crisp and sweet. Seeds white, tipped with black.

Oz. 15c;  $\frac{1}{4}$  lb. 40c;  $\frac{1}{2}$  lb. 70c; 1 lb. \$1.25; 2 lbs. \$2.40; 5 lbs. \$5.50; 10 lbs. \$10. Prepaid.

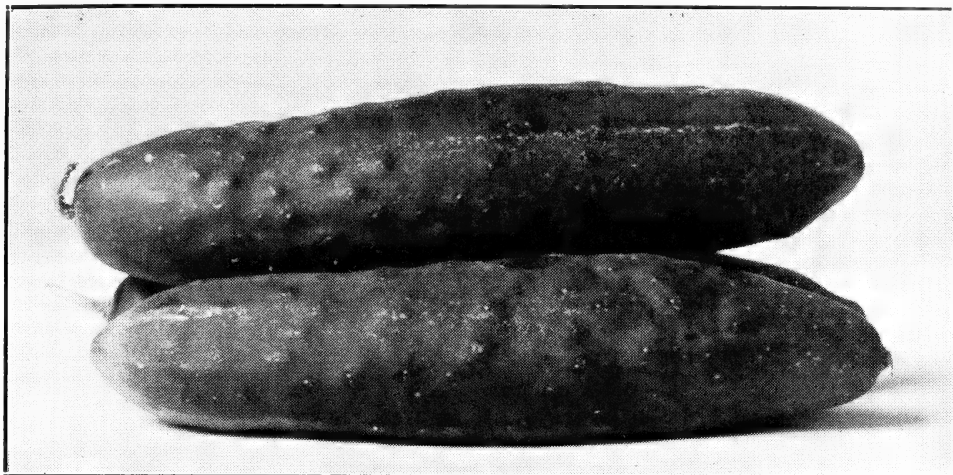
**WINTER QUEEN-BLACK SEEDED**, 90 days. Grown largely for winter use. Fruits are small, nearly round, greenish white with faint irregular pale green stripes. Rind is tough and rubbery. Flesh deep red, crisp, firm and of good quality. Weight 14 pounds, size  $9\frac{1}{2}$  by 9 inches. Seeds are small and black. A good keeper and shipper.

Oz. 15c;  $\frac{1}{4}$  lb. 40c;  $\frac{1}{2}$  lb. 70c; 1 lb. \$1.25; 2 lbs. \$2.40; 5 lbs. \$5.50; 10 lbs. \$10. Prepaid.

**WINTER QUEEN-GREY SEEDED**, 85 days. This melon is earlier and somewhat larger than the Black Seeded variety, weighing 16 pounds and measuring about 12 by  $11\frac{1}{2}$  inches. The fruits are round with a tough, rubbery rind; light cream in color with faint irregular stripes of light green. Flesh is deep red, very sweet and of excellent quality. Seeds are greyish green in color. A good keeper and shipper.

Oz. 15c;  $\frac{1}{4}$  lb. 40c;  $\frac{1}{2}$  lb. 70c; 1 lb. \$1.25; 2 lbs. \$2.40; 5 lbs. \$5.50; 10 lbs. \$10. Prepaid.

# Cucumber



The A. & C. is a Perfect Market Cucumber

**A. & C. (Ace)**, 65 days. A fine dark green slicing variety that is becoming very popular with the shippers. Its outstanding value is the very dark green color, which it holds longer than any other cucumber with which we are acquainted. The dark color is carried well around the blossom end of the fruits, the light stripes being almost entirely eliminated. The fruits average about 10 inches in length,  $2\frac{1}{4}$  inches in diameter; straight and cylindrical. Vines are robust and heavy yielders.

Oz. 15c;  $\frac{1}{4}$  lb. 40c;  $\frac{1}{2}$  lb. 70c; 1 lb. \$1.25; 2 lbs. \$2.40; 5 lbs. \$5.50; 10 lbs. \$10. Prepaid.

**CHICAGO PICKLING**, 55 days. A valuable black spined, medium long pickling sort. The color is medium green,  $6\frac{1}{2}$  to 7 inches long,  $2\frac{1}{2}$  to  $2\frac{3}{4}$  inches thick. Tapers slightly.

Oz. 10c;  $\frac{1}{4}$  lb. 25c;  $\frac{1}{2}$  lb. 45c; 1 lb. 80c; 2 lbs. \$1.50; 5 lbs. \$3.50; 10 lbs. \$6.50. Prepaid.

**CLARK'S SPECIAL**, 60 days. Extensively used by shippers in the South. A dark green color that holds firm for long distance shipping. Fruits are slender,  $8\frac{1}{2}$  to 10 inches long by  $2\frac{1}{2}$  inches in diameter. Tapers slightly at both ends.

Oz. 10c;  $\frac{1}{4}$  lb. 35c;  $\frac{1}{2}$  lb. 60c; 1 lb. \$1.00; 2 lbs. \$1.90; 5 lbs. \$4.50; 10 lbs. \$8. Prepaid.

**COLORADO**, 65 days. A new sort that is gaining favor with shippers on account of its dark green color and desirable shape for shipping. Fruits are about 10 inches long, straight and symmetrical. The dark green color is carried well around the blossom end.

Oz. 15c;  $\frac{1}{4}$  lb. 40c;  $\frac{1}{2}$  lb. 70c; 1 lb. \$1.25; 2 lbs. \$2.40; 5 lbs. \$5.50; 10 lbs. \$10. Prepaid.

**EARLIEST OF ALL**, 52 days. Used very extensively as a pickling sort in the South. As a slicer it is unexcelled. Of a dark green color, very uniform and square ended. About 7 inches long it is a wonderful early market sort.

Oz. 10c;  $\frac{1}{4}$  lb. 35c;  $\frac{1}{2}$  lb. 60c; 1 lb. \$1.00; 2 lbs. \$1.90; 5 lbs. \$4.50; 10 lbs. \$8. Prepaid.

**EARLY FORTUNE IMPROVED**, 60 days. Our stock is much more uniform and darker than the older strains of this variety. Fruits are dark green, tapering abruptly at the stem end, 8 to 9 inches long by  $2\frac{1}{2}$  inches in diameter. Used extensively in Texas.

Oz. 10c;  $\frac{1}{4}$  lb. 35c;  $\frac{1}{2}$  lb. 60c; 1 lb. \$1.00; 2 lbs. \$1.90; 5 lbs. \$4.50; 10 lbs. \$8. Prepaid.

*Write for prices on larger quantities.*

# Cucumber

**LONGFELLOW**, 65 days. This variety is well named because of its long, slender, handsome appearance. Dark green, straight, uniform, 12 to 14 inches long by 2½ inches in diameter it brings a fancy price on the market. Also used for hothouse growing.

Oz. 15c; ¼ lb. 40c; ½ lb. 70c; 1 lb. \$1.25; 2 lbs. \$2.40; 5 lbs. \$5.50; 10 lbs. \$10. Prepaid.

**LONG GREEN IMPROVED**, 65 days. This is the old favorite "Mustard Cuke;" long, slender, somewhat warted and tapering toward the stem end; 12 to 14 inches long by 3 inches in diameter. A very dark green color which holds up well on the market.

Oz. 15c; ¼ lb. 40c; ½ lb. 70c; 1 lb. \$1.25; 2 lbs. \$2.40; 5 lbs. \$5.50; 10 lbs. \$10. Prepaid.

**NATIONAL PICKLING**, 50 days. This is the variety that has taken first place with the pickle packers of the north-central states. A black spined sort recommended for the production of small pickles. Vines are rather small but are heavy producers. Fruits are straight, full ended and very symmetrical, measuring 6½ by 2½ inches.

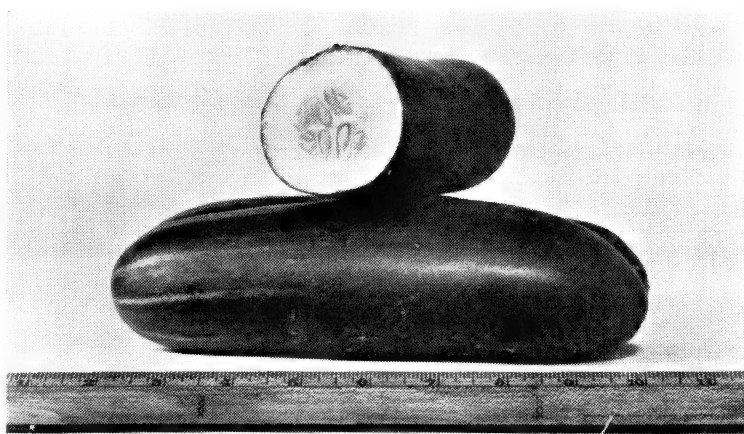
Oz. 10c; ¼ lb. 25c; ½ lb. 45c; 1 lb. 80c; 2 lbs. \$1.50; 5 lbs. \$3.50; 10 lbs. \$6.50. Prepaid.

**SNOW'S PICKLING**, 52 days. Fruits are dark green, 5 inches long, symmetrical in shape, 2½ inches thick near the stem end and taper slightly. Black spined and blunt ended.

Oz. 10c; ¼ lb. 25c; ½ lb. 45c; 1 lb. 80c; 2 lbs. \$1.50; 5 lbs. \$3.50; 10 lbs. \$6.50. Prepaid.

**STAYS GREEN** (Long Strain), 55 days. A strictly modern strain of that old Southern favorite "Black Diamond." We have bred for better length and color. A rich, deep green, very symmetrical and square ended; 8 to 10 inches long by 2¾ inches thick.

Oz. 15c; ¼ lb. 40c; ½ lb. 70c; 1 lb. \$1.25; 2 lbs. \$2.40; 5 lbs. \$5.50; 10 lbs. \$10. Prepaid.



**The Straight Eight—Fine for Early Market**

**STRAIGHT EIGHT**, 58 days. An excellent new variety that has become a favorite with many shippers. Fruits are very symmetrical, almost cylindrical, with well rounded ends. A fine dark green color, 8 inches long by 2 inches in diameter.

Oz. 15c; ¼ lb. 40c; ½ lb. 70c; 1 lb. \$1.25; 2 lbs. \$2.40; 5 lbs. \$5.50; 10 lbs. \$10. Prepaid.

**WEST INDIA GHERKIN**, (Burr), '60 days. Distinct from other varieties and grown only for use as pickles. Fruits are small, oval, 2 inches long by 1¼ inches in diameter and covered with spines. Light green in color. Seeds are very small.

Oz. 15c; ¼ lb. 40c; ½ lb. 70c; 1 lb. \$1.25; 2 lbs. \$2.40; 5 lbs. \$5.50; 10 lbs. \$10. Prepaid.

*Write for prices on larger quantities.*

# Onion . . . Sweet Spanish or Valencia

All Onion seed crops were short this last harvest. I advise you to place your order early before we are sold out.



The Sweet Spanish or Valencia type onion is increasing in popularity year after year. The consumer likes it on account of its mild flavor and large size, the grower likes it because of its heavy yield and fine keeping qualities. Many carloads are shipped from this district every year, some direct from the fields and others stored until spring. Growers here generally expect from 1000 to 1500 crates per acre, the average crate weighing from 42 to 45 pounds each. A test plot at the Colorado State Experiment Station, here at Rocky Ford, reported a yield of 67,843 pounds of good merchantable onions from one acre planted with our Utah-Winegar strain. Because of the importance of onions to this section, great care and attention is given to the strain of seed used. Fully 80% of all the onions grown here are from this strain. They are good keepers, with very few bottlenecks. The onions will average 2½ to 3 inches in diameter, with many measuring up to 4 and 5 inches. The ideal size for general market use is from 2 to 3 inches, the larger sizes are used mostly for crating. Drill 2 to 2½ pounds of seed to the acre.

**YELLOW SWEET SPANISH** (Utah or Winegar strain). Dr. Winegar originated this fine strain of onion. Its superiority being its deep yellow color, excellent keeping quality, thick skin, uniformity, size and trueness to type. Bulbs are large, globe in shape, with four or five heavy golden-brown outside skins. The flesh is white with a mild pleasant flavor. The most profitable to grow on account of its heavy yielding and freedom from spikes and bottlenecks; practically every onion being merchantable under favorable growing conditions. Top growth very vigorous and more resistant to thrip than most strains. When properly grown they are wonderful keepers and good shippers.

Oz. 50c; ¼ lb. \$1.50; ½ lb. \$2.75; 1 lb. \$5; 2 lbs. \$9.50; 5 lbs. \$23; 10 lbs. \$45. Prepaid.

**WHITE SWEET SPANISH** (Improved). This is the finest of the white strains. It will produce very large, globe shaped, white onions of very mild flavor. A fairly heavy yielder and a good keeper. It will not yield as heavy as the Yellow variety but the higher market price will more than offset the difference in yield. Where a large white onion is wanted this variety is in great demand and the market price is better than for any other sort.

Oz. 50c; ¼ lb. \$1.50; ½ lb. \$2.75; 1 lb. \$5; 2 lbs. \$9.50; 5 lbs. \$23; 10 lbs. \$45. Prepaid.

# Important Ordering Suggestions

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By Carefully Following These Suggestions Many Mistakes May Be Avoided  
AND WE CAN RENDER THE MOST PROMPT SERVICE.

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**FREE TRANSPORTATION.** All seeds quoted herein are shipped anywhere in the United States by Parcel Post, Express or Freight, our option, all transportation and packing charges paid by us. For **Foreign Shipments**, add 10c per pound to catalog price.

**ORDER BLANK AND ENVELOPE** are enclosed for your convenience. Please fill out the blank space at the top, printing your name and address and giving full shipping instructions. Whenever possible we will make shipment by the method you desire. No postage is required on the enclosed envelope, if mailed in the United States. **Always keep a copy of your order.**

**OUR TERMS OF SALE** are Cash With Order. Remittance may be made by Bank Draft, Express or Postoffice Money Order or Checks. Stamps may be used for amounts under \$1.00. Better not send cash unless it is well wrapped and sent Registered Mail. We will ship C. O. D. when one-quarter of the purchase price accompanies the order.

**SALES TAX.** Some states have adopted a Sales Tax, which does not as yet effect seed shipments from one state to another. In the future, should there be a tax imposed on interstate shipments the tax will be added to the amount of the order. Persons living in Colorado should add 2 per cent to their order to cover Sales Tax.

**LARGE ORDERS.** Institutions, Market Gardeners and Others wishing larger quantities than we list in this catalog, are requested to send us a list of their requirements upon which we will be pleased to quote our lowest prices.

**OUR GUARANTEE.** We use every effort to have our seeds pure and reliable, but contingencies often arise preventing the best of seeds from giving perfect satisfaction. Some may be sown too shallow or too deep, in ground too dry or too wet. Insects above or below the ground may attack them. Cold, wet ground will cause the seeds to decay. For this reason it is impossible for us to guarantee seeds under all conditions. Therefore we, in common with all responsible seedsmen, sell our seeds subject to the following disclaimer adopted by the American Seed Trade Association. **H. D. Garwood Seed Company gives no warranty, express or implied as to description, (including kind, variety and name) quality, productiveness or any other matter of any seeds they send out, and will be in no way responsible for the crop. When mentioned, purity and germination tests are for information only and without warranty.**

**OUR RESPONSIBILITY.** We refer you to The Rocky Ford National Bank or any business house in Rocky Ford, The Red Book, The Blue Book, or Dun & Bradstreet. Always send a stamp when you write for references.

**WE ARE MEMBERS** of "The American Seed Trade Association," "The Colorado Seedmen's Association," and Associate Member of the "Western Growers Protective Association."

**H. D. GARWOOD SEED COMPANY**  
Rocky Ford, Colorado  
*"The Home of the Cantaloupe."*

ROCKY FORD, COLO.

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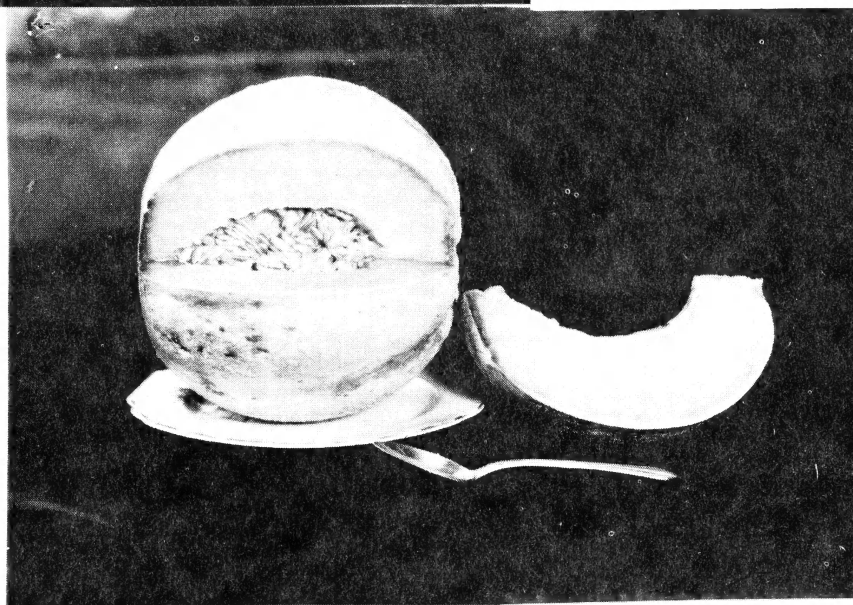


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SCHOONS  
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A FEW OUTSTANDING MUSKMELONS

